

# PAGO DE THARSYS

## CARLOTA SURIA

*Organic*

BOBAL 2017



### DO UTIEL-REQUENA

REQUENA - VALENCIA (SPAIN)

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#### Type

Red Wine

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#### Alcohol Content

13% vol.

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#### Varieties

Centenary Bobal  
vineyards

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#### No. bottles

7.400 bottles

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#### Ageing

8 months in French oak  
barrels

OFFICIAL EU ORGANIC WINE CERTIFICATE

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### TASTING NOTES

#### Appearance

Deep ruby red, bright middle layer and medium-sized drops.

#### Nose

Clean, intense nose, hints of red berries: ripe morello cherries and red plums. Mocha and roasted toffee aromas.

#### Mouth

Intense red berry flavour, particularly red plums. A marvellous balance between fruitiness and maturity. Mature tannins conferring good volume and body to the wine. A lasting flavour of red berries, highlighting the final hints of roast spices: clove and nutmeg.

#### Serving

Serve between 16°C and 18°C in medium-sized wineglasses. It serves perfectly with strong-flavoured fatty meat dishes: sausages, pork shoulder, game and traditional, slowly cooked stews.



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# PAGODETHARSYS

## CARLOTA SURIA *Organic* BOBAL 2017

### Climate

Our vineyards are located at over 700 metres above the level of the Mediterranean Sea, therefore having a climate strongly influenced by the Mediterranean, very dry with many hours of sunlight, but with significant temperature differences between night and day owing to the altitude. This means we harvest very ripe grapes that conserve their acidity and freshness, making them ideal for top-quality wines and good ageing potential.

### Soil

The Bobal vineyard covers an area of 1.12 hectares. The vines are between 60 and 100 years old and average production is very low, only 2.4 kilograms per vine. The soil is clayey and remains cool in summer as it retains the moisture in periods of low rainfall.

### Organic Vine-Growing

We treat our soil and vines in accordance with organic farming standards. We do not use herbicides, chemical pesticides or synthetic fertilisers. We use natural resources and organic fertilisers to respect the balance of nature and to contribute to enriching the biodiversity in the vineyard. Observe and respect is our slogan.

The grape harvest began on 18th September. The grapes were picked by hand and placed in 15 kg boxes, which were taken to the winery just 15 minutes later to ensure all their flavours are conserved.

### Year

2017 was a very hot year, and although the rainfall during the year was normal for this region, the rain fell mainly in winter which meant there were water reserves for when the vines budded, but both the spring and summer were extremely dry. In addition to this, the very high temperatures during the summer meant the harvest was brought forward 15 days compared to other years.

The quality of the harvest was very good. The bunches and berries were small but in perfect condition. This is very important in the case of Bobal, as this variety tends to produce large bunches of grapes and fat berries. The balance of polyphenols in the grapes was very good.

### Preparation

We continue to make our wine using traditional methods, monitoring the entire process from harvest through to bottling wine ready to drink and enjoy.

The wine was cold macerated for 24h at a mild fermentation temperature in order to conserve the powerful flavour of this grape variety. Pumping-over was infrequent and carried out very gently, so as to barely extract wine and ensure a well-balanced structure.

The wine was then decanted into French oak barrels, which were into the second and third year of wine ageing.

### PACKAGING

#### Cork type

Natural cork

#### Capsule

Complex

#### Bottle

Bordelesa Ecova

#### Bottle capacity

75 cl.

#### Bottles per box

6 bottles

#### Box type

Kraft carton 3mm

Channel 3

Horizontal Position

#### Weight per box

7.50 kg

#### EAN code

8437004477798

#### Euro-pallet

11 Stacked boxes

66 Boxes per pallet

396 Bottles per pallet

### LABELLING



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